

COLD STARTERS

1. **Tatarbeefsteak** (spicy minced raw tenderloin with onions, vegetables, butter, toast) (10 dkg) 2.190 Ft
2. **Tatarbeefsteak** (20 dkg) 3.680 Ft
3. **Caviar with lemon, butter, onions, toast** 990Ft
4. **Wild paté with toast** 2.090 Ft
5. **Fried fish crackings with purple onion, French Fries, tartar sauce** (10 dkg) 1.990 Ft



SOUPS

6. **Pheasant broth with meat, noodles, carrot**
0,6 l: 1.290 Ft 0,3 l: 1.090 Ft
7. **Pheasant broth with liver dumplings, carrot**
0,6 l: 1.290 Ft 0,3 l: 1.090 Ft
8. **Rich pheasant broth**
(with noodles, meat, carrot, peas, liver dumplings)
0,6 l: 1.390 Ft 0,3 l: 1.190 Ft
9. **Veal ragout soup with tarragon and buttered Hungarian noodles**
0,6 l: 1.290 Ft 0,3 l: 1.090 Ft
10. **Cold forest fruit soup** 990 Ft
11. **Cold lemon soup** 990 Ft
12. **Catfish soup** 2.090 Ft
13. **Carp fish soup** 2.090 Ft
14. **Mixed fish soup** 2.090 Ft



+ **Fish egg:** 750 Ft (10 dkg)

The prices include garnishment. We do not count extra service fee. Fell free to give tip for the waiters if you are satisfied with the service.

FISH DISHES

15. Grilled catfish wrapped in bacon, mashed potato with beetroot, green pepper sauce
2.990 Ft
16. Salmon steak with white wine sauce, potato croquettes
4.180 Ft
17. Carp fish fillet in Szeged style (fried in red pepper and flour), French Fries, tartar sauce
2.990 Ft
18. Fried fish crackings with purple onion, French Fries, tartar sauce
2.990 Ft



POULTRY DISHES

19. Roasted chicken breast stripes with bacon, mushroom, tomato, pepper, onion, spices served with steak potato
2.590 Ft
20. Chicken leg fillet with chili-mustard-ketchup, breaded onion rings, French Fries
2.490 Ft
21. Breaded chicken breast filled with smoked cheese, sausage, gherkin, onion), steamed rice
2.490 Ft
22. Grilled chicken breast wrapped in bacon, home made fruit jam, potato doughnuts
2.590 Ft



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PLATES FOR TWO

23. **Fish plate for 2 people** (catfish wrapped in bacon, roasted salmon fillet, carp in Szeged Style, breaded carp fillet, French Fries, rice, grilled vegetables, tartar sauce) 6.590 Ft
24. **Wild plate for 2** (larded venison in Stüsü art, venison with forest fruit sauce, wild boar with forest mushroom and garnishment) 8.900 Ft
25. **Plate of "Stüsü" for 2** (clod with garlic, breaded chicken breast filled with smoked cheese-gherkin-sausage-onion, leg of chicken with chili-mustard-ketchup sauce, pork medallions wrapped in bacon, French fries, breaded onion rings, rice, rösti potatoes) 6.990 Ft



PORK DISHES

26. **Pork medallions wrapped in bacon, brown beer sauce, mashed potato with horseradish** 2.690 Ft
27. **Breaded pork chop with Hungarian spicy filling, Steak potato** 2.490 Ft
28. **Pork clod marinated in hot mustard-dill sour cream, rösti potato** 2.490 Ft



6721 SZEGED, MÁRCS U. 37.
TEL./FAX: +36-62/315-640
MOBIL: +36-20/92-72-642

WILD DISHES

29. **Grilled pheasant breast with roasted peanut, home made fruit jam, potato croquettes**
3.690 Ft
30. **Roe medallions wrapped in bacon, blueberry jam with purple onion, potato croquettes**
4.690 Ft
31. **Baked roe meat in „Stüsü Vadász” style with rösti potato** (forest mushroom, bacon, chicken liver, ham)
3.790 Ft
32. **Baked roe meat with special picant vegetable sauce, bread dumplings**
3.790 Ft
33. **Roasted venison sirloin with green pepper sauce, mashed potato with beetroot**
4.690 Ft
34. **Baked deer meat with special picant vegetable sauce, bread dumplings**
3.290 Ft
35. **Deer stew with noodles**
2.390 Ft
36. **Deer-burger with steak potato, fresh salad, hot brown sauce**
3.290 Ft

Pheasant:



Roe:



Deer:



WILD DISHES

37. **Wild boar leg with special picant vegetable sauce, bread dumplings** 2.990 Ft
38. **Wild boar meat for Gourmet (forest fruit in brown sauce) potato croquettes** 3.090 Ft
39. **Wild boar chops with forest mushroom in cream, rösti potato** 4.390 F
40. **Wild boar stew with noodles** 2.390 Ft
41. **Grilled home made wild sausage with mashed potato with horse radish** 2.890 Ft

Wild boar:



"Tips for wine - food combinations It is generally known that white wine goes with white meats, red wine goes with red meats. However, this is not a rigorous requirement; the view that the selection of wine should not be adjusted to the color of the meat, if not the seasoning of the food and the nature of the sauce, is becoming increasingly widespread. Wild game meat can be classified in the category that retains its special character regardless of the sauce and seasoning. These meats clearly require full-bodied red wines with rich flavor and flavor. For high-seasoned beef or game meat, combine high-tan varieties with high tannin content: merlo, cabernet sauvignon or cabernet franc.



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BEEF DISHES

42. Tenderloin steak with forest mushroom in brown beer sauce, mashed potato 4.590 Ft
43. Tenderloin medallions with „Stüsü-ragout” rösti potato (bacon, forest mushroom, ham, red wine) 3.990 Ft
44. Tenderloin stripes with paprika, tomato, garlic, mushroom, purple onion, steak potato 3.990 Ft



VEGETARIAN DISHES

45. Grilled Camembert cheese with caramelised peanut, blueberry jam, potato croquettes 2.490 Ft
46. Orange salad with purple onion, olive oil, Rucola 1.490 Ft
47. Hungarian noodles with curd cheese, sour cream and bacon 1.690 Ft

SALADS

48. Cucumber salad 500 Ft
49. Tomato with onions 500 Ft
50. Cabbage salad 500 Ft
51. Mixed salad 500 Ft
52. Apple paprika 500 Ft
53. Gherkins 500 Ft



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GARNISHMENTS

54. Mashed potato	500 Ft
55. Mashed potato with beetroot	500 Ft
56. Mashed potato with horseradish	500 Ft
57. French Fries	500 Ft
58. Steamed rice	500 Ft
59. Noodles	500 Ft
60. Grilled vegetables	500 Ft
61. Potato croquette	500 Ft
62. Rösti potato	500 Ft
63. Bread dumpling	500 Ft
64. Home made potato doughnut	500 Ft
65. Steak potato	500 Ft



SAUCES

66. Tartar sauce	450 Ft
67. Stüszí ragout (forest mushroom, bacon, chicken liver, ham)	450 Ft
68. Picant vegetable sauce	450 Ft
69. Forest fruit sauce	500 Ft
70. Brown sauce	450 Ft
71. Brown beer sauce	450 Ft
72. Green pepper sauce	450 Ft



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DESSERTS

73. **Home made semolina dumplings with forest fruit** 950 Ft
74. **Hungarian sponge cake (filled with vanilla cream, walnut, apricot jam, raisin) chocolate sauce and whipped cream on the top** 950 Ft
75. **Mashed chestnut with whipped cream** 850 Ft
76. **Home made cupcake with caramel, ice cream** 950 Ft
77. **Ice cream** (ask the waiter for the current flavors)
250 Ft/dumpling

RECOMMEND FOR KIDS

78. **Small portion of breaded cheese with French Fries, tartar sauce (1 slice)** 1.390 Ft
79. **Small portion of roasted chicken breast with mashed potato (1 slice)** 1.390 Ft
80. **Small portion of breaded pork with steamed rice (1 slice)** 1.390 Ft

Visit our Internet site, where you can find the latest news of the restaurant.

www.illespanzio-vadaszetterem.hu

If you are satisfied with everything, please tell everybody, if not, tell the management and we are solving the problems.

Waiting for you in the future again:

Szabó Márta

- manager

Illés Németh István

- owner



+36 62/315-640

+ 36 20/230-94-56

illespanzio@gmail.com

WIFI: 22222222

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